

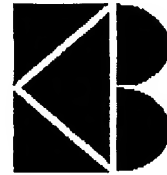
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Date: **June 18, 2004** No. of Pages (including cover sheet): 7
To: **Examiner Lien T. Tran**
Company: **U.S. Patent and Trademark Office**
Fax No.: **703-872-9306**

Message:

RE: Patent Application having Serial No. 10/001,497

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OFFICIAL PATENT
IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant:	HENRY ET AL	Examiner:	T. Tran Lien
Serial No.:	10/001,497	Group Art Unit:	1761
Filed:	NOVEMBER 14, 2001	Docket No.	PIL0123/US
For:	FREEZER TO OVEN BISCUIT SWIRL		

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Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

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OFFICE ON JUNE 18, 2004, TO 703-872-9306.

Paula J. Breeden
PAULA J. BREEDEN

SUPPLEMENTAL RESPONSE

Dear Sir or Madam:

This facsimile is supplemental to the Response faxed on June 15, 2004. The June 15th Response is responsive to the final Office Action mailed March 19, 2004, in regards to the above-referenced patent application.

In the June 15th Response, Applicants indicated that, as requested by the Examiner, four textbook pages from McGee, Harold, "On Food and Cooking, The Science and Lore of the Kitchen," were being concurrently faxed with the Response. After faxing the Response, it was discovered that the four pages were mistakenly not faxed with the Response.

Accordingly, the four textbook pages (Title page, publication data page, and pages viii and 320) referenced in the June 15th Response are concurrently faxed with this Supplemental Response.

It is respectfully submitted that this Supplemental Response is timely filed within the shortened statutory period. However, if any extension period is required in order for this paper to be timely filed, then Applicants hereby request an extension for such additional time period and authorize the appropriate fees therefore to be charged to the Kagan Binder Deposit Account No. 50-1775 and notify us of the same.

Serial No. 10/001,497

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It is believed that no other fee is required in filing this Response. However, if any fee is required, please charge the appropriate fee to the Kagan Binder Deposit Account No. 50-1775 and notify us of the same.

In the event that a phone conference between the Examiner and the Applicants' undersigned attorney would help resolve any remaining issues in the application, the Examiner is invited to contact the attorney at (651) 275-9831.

Respectfully Submitted,

By:


Paul John Parins, Reg. No. 54,358

33072

PATENT TRADEMARK OFFICE

Phone: 651-275-9831

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Dated: June 18, 2004

#13251

On Food and Cooking

*The Science
and Lore
of the Kitchen*

HAROLD MCGEE

A FIRESIDE BOOK
Published by Simon & Schuster



FIRESIDE
Rockefeller Center
1230 Avenue of the Americas
New York, NY 10020

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McGee.

p. cm.

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and help prevent them from sticking to each other (oil added to the cooking water is partly wasted, since it floats to the top).

Biscuits

Biscuits today just aren't what they used to be, and for this we can be grateful. Our cookbooks give us directions for making moist, flaky, quickly baked morsels. But the name "biscuit" still carries vague overtones of per-durability and perhaps makes us think of the sailing expeditions or overland treks on which they were a daily feature. *Pain bis-cuit*, or "twice-cooked bread," was baked, sliced, and then baked again to make it as dry, light, and spoilage-resistant as possible; it was standard fare for armies, navies, and other inconveniently located groups a couple of centuries ago.

Biscuits are most often made today with baking powder. They contain about as much water as bread, but like pastry dough, biscuit dough is mixed only enough to incorporate all the ingredients without developing the gluten too much. Cold shortening is cut into the flour, and the liquid ingredients are added and kneaded into the dough for about one minute. The dough is then rolled out into a thick sheet and cut with a sharp blade; a blunt one will seal the edges and inhibit rising. Baking takes about 15 minutes.

Crackers and Pretzels

These products are not often made in the home, but it is interesting to know how they come to be. Both are made from relatively stiff doughs, though cracker and soft pretzel doughs are yeast-raised. A sheeting machine rolls cracker dough to a thickness of about 0.05 inch in a continuous ribbon that is folded onto itself to produce the characteristic layered texture. Baking takes only about 3 minutes. A tricky element in the process is the spacing of the puncture marks, which serve the important purpose of preventing the dough from blistering excessively. If too close together, the marks give a flat, degassed, tough cracker, while if they are too far apart, the upper layer detaches into a large blister and is easily shattered off.

Commercial pretzel dough is slightly stiffer than cracker dough. The novelty here is the characteristic hard, glossy, dark brown surface. Once it is shaped, the raw dough is sprayed with a 1% solution of sodium hydroxide (lye) or sodium carbonate that has been heated to about 200°F (93°C). The heat and moisture combine to gelatinize the surface starch. The dough is then salted and baked in a very hot oven for about 5 minutes. The starch gel now hardens to a shiny finish. Meanwhile, the alkaline conditions created by the lye are ideal for browning reactions, and dark pigments and intense flavor compounds rapidly accumulate. (The lye reacts with carbon dioxide in the oven to form a harmless carbonate.) The final step is a long, slow bake, from 20 to 25 minutes at 200°F (93°C), to dry the whole pretzel out. Soft